



2016 EQ CHARDONNAY

D.O. Valle de San Antonio



VINEYARD

The grapes that go into the EQ Chardonnay come from our vineyards planted to selected Mercier clones and biodynamic management in the Rosario Valley. The vineyard soils have a granitic-sandy texture with clay and granite with good porosity at depth. Each clonal selection (95, 76, and 130) expresses unique characteristics due to the different solar exposure of the fruit, with more tropical notes when the bunches are more exposed to the sun and mineral notes with excellent acidity when they are more protected within the canopy of the vines.

VINIFICATION

The grapes were hand picked and taken to the winery, where the bunches were rigorously selected, chilled, and whole-cluster pressed at low pressure to obtain a high-quality must with low turbidity and tremendous freshness. Alcoholic fermentation took place in varying sizes (228, 300, and 400 liters) of French oak barrels from Burgundy cooperages. Only native yeasts were used for fermentation to obtain the true expression of the vineyard and increase complexity and elegance in the final blend. A small portion (12%) underwent malolactic fermentation to increase the sense of volume and aromatic complexity. The wine was aged in barrels for 12 months with periodic stirring of its fine lees (battonage) for six months to encourage volume and roundness on the palate.



TASTING NOTES

This Chardonnay is light yellow in color with aromas reminiscent of citrus and tropical fruits as well as honey and a delicate saline note that is so characteristic of our vineyards. The concentrated palate has good volume, and pronounced acidity lends a lively freshness. The finish is long and elegant.

FOOD PAIRING

Enjoy with grilled fish, white meats, shellfish risottos, pastas with cream sauces, and aged cheeses. Serve at 12°C.

TECHNICAL INFORMATION

Alcohol: 13.5%

Total Acidity: 6.62 g/l

Residual Sugar: 1.5 g/l

pH: 3.18

1284 cases produced